

## DINNER MENU

FALL / WINTER '25-'26

## APPETIZERS

**QEEMA PAV 14**

ground lamb, butter buns, cholay spread

**CHARGHA WINGS 14**

smoked wings tossed in lahori spices / gf, df

**PAKORA CHAAT 14**

zucchini fritters / gf, vegan avail.

**PANEER TIKKA 12**

spiced cheese, butter sauce, pickled veg / gf

**SAMOSA CHAAT 12**

vegetable samosa over cholay / vegan

**MASALA SALAD 14**

mixed cabbage, coconut, peanut / vegan, gf

## MAINS

**BIHARI STEAK 48**

bihari marinated ribeye, roasted brussels sprouts, methi aloo

**BIRYANI - BRAISED LAMB OR CHOLAY 38 / 32**

rich braised lamb or chickpea curry, potatoes, basmati rice / gf avail.

**CHICKEN KARAHI 29**

tender chicken thigh, tomato masala, ginger, butter naan / gf w/o naan

**TAJ-E-SABZI 26**

seasonal vegetables, methi aloo with rice and paratha / veg, gf avail.

**BUTTER CHICKEN OR PANEER 29**

tandoori chicken or paneer in golden curry, basmati rice / gf

**TRADITIONAL GRILLED MEATS****CHICKEN TIKKA 32**

kashmiri chili marinated grilled chicken, biryani rice / gf avail, dairy

**FRONTIER KABAB 36**

ground beef with garlic, tomatoes, cumin, biryani rice / gf avail, df

MUGHAL  
TASTING  
EXPERIENCEthree-course tasting honoring  
the essence of Pakistani  
comfort and street fare**65 per person**limited tastings  
available each nightfull table  
participation  
is required

## BREADS

**BUTTER NAAN 4.5**

PARATHA (TWO) 8

## RICE

**ZEERA RICE 7**

BIRYANI RICE 8

## CHUTNEYS

**RAITA 6**

ONION KACHOOMAR 6

MINT &amp; CILANTRO 6

TAMARIND-DATE 6

CHILI-GARLIC 6

MANGO CHUTNEY 6

SAMPLER 24

## SIDES

GOLDEN BUTTER SAUCE 8

METHI ALOO 7

SEASONAL VEGETABLES 8

LAHORI CHOLAY 7

20% Auto-gratuity applied to parties five or larger.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.EXECUTIVE CHEF Jason Lapp  
PROPRIETOR Raheel Gauba